



# WHITE AMARENA

👤 Intermediate level

White chocolate and amarena cherry ice cream



**RECIPE CREATED BY:**

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World Champion of Gelato

## WHITE CHOCOLATE ICE CREAM

Whole Milk 3.5% m.f.	2026g
<a href="#">Neutral Base with fibers 15g</a> - Domori	68g
<a href="#">White chocolate Biancolatte 35%</a> - Domori	1126g
Dextrose	279g
Dehydrated glucose	99g
Sale	2g
Water	900g

- In a container, mix together BASE NEUTRA CON FIBRE 15G DOMORI, BIANCOLATTE LATTE 35% DOMORI, dextrose, glucose, and salt.
- Heat the water and milk to 80°C, then add all the powders, blend, and let the mixture rest.
- Churn the gelato, extract it, and variegate it with FONDENTE ESSENCE 58% DOMORI, creating a *cremino* layer while leaving one centimeter from the rim.

## ICE CREAM COUVERTURE

<a href="#">Essence couverture for ice cream 58%</a> - Domori	qb
Variegato Amarena - Cesarin	qb

- Complete the tray with a layer of VARIETY AMARENA CESARIN and a layer of ESSENCE GELATO COVERING 58% DOMORI.
- Place in the blast chiller to break the covering and decorate the tray with FLOWER WHITE and CHOCOLATE VANILLA POD DOBLA